

# PREGO

ESTABLISHED 1986

## Takeaway Menu

Phone 376 3095

### APERITIVI

<b>Pane Ciabatta</b>	Olafs bakery loaf, River Estate olive oil, aged balsamic, rosemary sea salt butter	9.5
<b>Pizza all' Aglio</b>	Garlic pizza bread, aioli	8.5
<b>Olive</b> <sup>GF</sup>	Selection of premium marinated olives	8.5

### PRIMI

<b>Burrata</b> <sup>GF</sup>	Massimo's cow milk burrata, black garlic, heirloom tomatoes, basil	22.0
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### INSALATE

<b>Rucola</b> <sup>GF</sup>	Rocket, pear, grana padano, white balsamic, olive oil	12.0
<b>Verde</b> <sup>GF</sup>	Salad greens, cucumber ribbons, crunchy bean sprouts, fresh herbs, spring onions, celery hearts, tomato, chardonnay vinegar, olive oil	15.0

### PIZZA

<b>Margherita</b>	Napoli style tomato, buffalo mozzarella, basil	24.5
<b>Salami</b>	Italian salami, white mozzarella, parsley	24.0
<b>Capricciosa</b>	Ham, tomato, mushroom, artichokes, anchovy, capers	25.5
<b>Maiale</b>	Free range pork and fennel sausage, caramelised onion, rocket, aged balsamic	26.0
<b>Pollo</b>	Barbeque chicken, caramelised onion, smoked Provolone	26.5
<b>Alla Salsiccia</b>	Pepperoni, kalamata olives, tomato, chilli	26.0
<b>Funghi</b>	Mushroom medley w Porcini and black truffle, thyme, walnuts, feta, aged balsamic	26.5
<b>Bianca</b>	Truffle mushrooms, white mozzarella, ham, rocket, grana padano	26.5
<b>Marinara</b>	Fresh seafood with or without anchovy	29.0
<b>Prosciutto</b>	Prosciutto, buffalo mozzarella, rocket, white truffle oil	29.0
<b>Calzone</b>	Deep dish calzone, ham, pepperoni, barbeque chicken, chilli, caramelised onion	34.0

### PASTA

<b>Spaghetti Agioli</b>	Salvagno olives, fresh chilli, garlic, olive oil, parsley, feta	18.5	26.0
<b>Rigatoni</b>	Eggplant, tomato, capsicum, red onion, golden raisin, pinenuts, pangritata	18.5	26.5
<b>Fettucine Alfredo</b>	Chicken, mushroom, bacon, sage and cream	22.0	32.0
<b>Linguine</b>	Prawns, Heirloom tomatoes, garlic, rocket and spicy Nduja		32.0

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## PESCE AND CARNE

<b>Pesce</b> Market fish, herb risotto	39.0
<b>Saltimbocca di Pollo</b> Chicken scaloppini, prosciutto, white mozzarella, lemon sage cream, rosemary and garlic roast potato	38.0
<b>Agnello</b> <sup>GF</sup> Te Mana lamb loin, honey and balsamic onion, smoked eggplant, confit potatoes, minted green peas, roast garlic and rosemary jus	42.0
<b>Costata di Manzo</b> <sup>GF</sup> Pure South Island hand-picked 55 day grass fed chargrilled scotch fillet, cauliflower, spinach, almond, Armagnac prunes, Porcini mushroom and truffle cream cheese, port wine jus	42.0
<b>Filetto</b> <sup>GF</sup> Chargrilled eye fillet, potato thyme gratin, café de Paris butter, port wine jus	42.0

## CLASSICS

<b>Calamari Fritti</b> Calamari, aioli, rocket	24.5
<b>Vitello Tonnato</b> Seared tuna, roasted veal, crispy capers, tuna mayonnaise	24.5
<b>Caesar</b> Baby cos, poached egg, bacon, croutons, parmigiano reggiano, anchovy dressing	24.0
<b>Spaghetti alla Bolognese</b> Beef, pork and pancetta, red wine and tomato ragù, grana padano	18.5 26.0
<b>Linguine alla Marinara</b> Prawn, mussels, cockles, tuna, white wine, garlic, chilli	32.0
<b>Risotto all'anatra</b> Roast duck, mixed mushrooms, aged balsamic, grana padano	21.0 32.0
<b>Surf and Turf</b> Chargrilled eye fillet, tiger prawns, crispy polenta, béarnaise sauce	42.0

## CONTORNI

<b>Verdure</b> <sup>GF</sup> Seasonal vegetables	12.0
<b>Polenta Bianca</b> Crispy parmesan white polenta, grana padano, truffle salt	12.0
<b>Patate al Rosmarino</b> <sup>GF</sup> Roasted potatoes, garlic, rosemary	12.0
<b>Spaghetti Aglio e Olio</b> Spaghetti, chilli, garlic, parsley, parmesan	15.0

## DOLCI

<b>Tiramisu</b> Traditional espresso dessert	16.0
<b>Dolce di Datteri</b> Sticky date pudding, vanilla poached pears, ginger ice cream, hot caramel, pistachio	16.0

## VEGAN

<b>Pane Ciabatta</b> Olafs bakery loaf, River Estate olive oil, aged balsamic	9.5
<b>Olive</b> <sup>GF</sup> Selection of premium marinated olives	8.5
<b>Pomodori</b> Medley tomato, confit garlic, basil, extra virgin olive oil, white balsamic, grilled ciabatta	16.0
<b>Spaghetti</b> Garlic, lemon, tomato, crispy capers, Italian parsley	26.0
<b>Spaghetti alla Napoletana</b> Tomato, basil, garlic, olive oil	24.5
<b>Rigatoni</b> Caponata, tomato, vegan parmesan, pangritata	26.5
<b>Risotto ai Funghi</b> Medley mushroom, black truffle, aged balsamic	28.0
<b>Margherita Pizza</b> Vegan mozzarella, basil and tomato	24.5
<b>Funghi</b> Mushroom, pine nuts, rocket, truffle oil	26.0